



Chef Avi Yonatan
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Dinner Buffet Menu

Appetizers:

- Mini vegetable quiche
- Stuffed grape leaves with grouper and black rice served with purple tzatziki
- Beef carpaccio roll stuffed with spring mix, served with sweet balsamic sauce

Salads:

- Beet and bean salad
- Quinoa and apple salad in honey dressing
 - Fusilli pasta and tomato in pesto sauce
 - Grilled vegetables salad
- Cauliflower salad with sweet and sour vinaigrette

Main courses:

- Grouper fillet with mushrooms and sage
 - Beef medallions with chestnut sauce
- Chicken escalope on a bed of root vegetable and white wine
 - Side dishes (please choose 2)
 - Couscous with vegetables and turmeric
- Roasted garden vegetables – carrot, zucchini, cauliflower, celery root, yellow zucchini
 - Mini potato with thyme and garlic

Desserts:

- Assorted cookies and macaroons
- Pavlova with strawberry cream and fresh blueberries
 - Chocolate mousse
 - Fresh fruit platter

We can provide staff to ensure your event goes smoothly and stress free.
We cater for all dietary requirements, just let us know when placing your order.